

D I N N E R

FOR THE TABLE

ARTISAN CHEESE BOARD / 18

Local Creamery Cheeses, Truffle Honey, Chutney, Onion Jam Crackers, Grilled Bread

CHARCUTERIE BOARD / 18

Assorted Local Cured Meats, Mustard, Pickled Vegetables, Crackers, Grilled Bread

TIMBER COVE BOARD / 25

2 Local Creamery Cheeses, 2 Cured Meats, Assorted Accoutrements

***TOMALES BAY OYSTERS / 21**

Pickled Cucumber Mignonette, Crispy Shallots

STARTERS

GRILLED SALMON WINGS / 15

BBQ Spice Rub, Grilled Lemon

DEVEILED EGGS / 8

Duck Confit, Pickled Mustard Seeds, Fennel

SMOKED TROUT CHOWDER / 14

Potato, Fennel, Crispy Trout Skin, Cilantro

***GEM LETTUCE CAESAR / 14**

Caesar Dressing, Parmesan Crostini, Frisee, Radicchio, Little Gem Lettuce

OZ FARM MIXED GREENS / 13

Toasted Hazelnuts, Herbs, Shaved Pecorino, Honey-Sherry Vinaigrette

FROM THE SEA

ALMOND CRUSTED HALIBUT / 38

Farro 'Risotto', Herb Pesto, Swiss Chard, Pine Nuts, Hen Of The Woods Mushrooms

COLUMBIA RIVER STEELHEAD TROUT / 30

Heirloom Tomatoes & Fennel Salad, Warm Herb Nage

SEAFOOD CAVATELLI / 34

Shrimp, Local Fish, Squid, Fresno Peppers, Tomato, Garlic Bread Crumbs

FROM THE GARDEN

OZ FARM SQUASH AGNOLOTTI / 25

Oz Farm Summer Squash, Mint, Parmesan, Pine Nut Bread Crumbs

FROM THE LAND

SMOKED SONOMA CHICKEN / 28

Mixed Nut Romesco, Herb Potatoes, Snap Peas, Confit Grape Tomatoes

GRILLED NY STRIP / 42

Mushroom Mashed Potatoes, Spring Onion Butter, Trumpet Mushroom, Smoked Sea Salt

SIDES 9 / EA

TRUFFLE MASHED POTATO

Parmesan, Crispy Skins, Chives

SAUTEED SNAP PEAS

Fresno Chilies, Garlic, Seaweed, Sesame

SWISS CHARD

Pickled Stems, Garlic

Chef Seadon Shouse

Water Upon Request. 20% Gratuity Added To Parties Of 6 or More.

*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness.

COAST
KITCHEN

